

***Mushroom Madness**

Serves 6

Naomi Minegishi

Marinade:

1 tablespoon red wine vinegar
1 tablespoon lemon juice
2 teaspoons Dijon mustard
1 garlic clove, mince
1/2 teaspoon Worcestershire
dash hot pepper sauce
pinch oregano
pinch tarragon
salt and pepper
3 ounces olive oil

Sauce:

2 tablespoons butter

2 tablespoon flour
3/4 cup milk
1/2 cup chicken broth
2 tablespoons dry sherry
2 teaspoons prepared mustard
1 teaspoon curry powder
salt and pepper

1 1/2 pounds mushrooms, sliced
1 medium red onion, thinly sliced
6 slices seedless Russian rye
3 cup shredded Jarlsberg
Swiss cheese

Marinade: Combine all ingredients in a jar and shake well. Pour over mushrooms and onions and toss lightly to coat. Set aside.

Sauce: Cook flour and butter 2 minutes on low heat. Whisk in milk and broth and bring to boil. Off heat add sherry, mustard, curry and salt and pepper to taste.

Assembly: Lightly toast bread and arrange on baking sheet. Mound mushrooms atop each with 3 tablespoons sauce and sprinkle with 1/2 cup cheese. Bake in preheated 350-degree oven for 20 minutes.

***Reuben Loaf**

Serves 4, makes 1 loaf. Good for picnics

2 ½ to 3 cups flour
1 tablespoon sugar
1 teaspoon salt
1 package Fleischmann's Rapid Rise Yeast
1 cup warm water (120-130 F)
1 tablespoon soft butter
1/3 cup Thousand Island dressing
12 ounces corned beef, thinly sliced
6 ounces Swiss cheese, sliced
1 cup sauerkraut, drained and squeezed dry
1 egg white, beaten with a few drops of water
1 teaspoon caraway seeds

Boil water in teakettle.

Set aside 1 cup flour. In mixing bowl with dough hook, mix sugar, yeast and hot water. Set aside for 5 minutes. Add remaining flour, salt and butter and mix slowly until combined. On medium speed, mix 5 minutes. If necessary, add only enough reserve flour to make soft dough.

On greased baking sheet, roll dough to 14x10-inches. Spread dressing down center third of dough length. Top with layers of beef, sauerkraut, and then cheese. Cut 1-inch wide strips at an angle across sides of filling out to dough edges. Leave ends unfolded. Alternating sides, fold strips at an angle across filling. Cover dough with greased plastic wrap. Place baking sheet over large roasting pan half-filled with boiling water in oven for 1 hour.

Remove plastic wrap. Brush with egg white; sprinkle with caraway seeds and pinch of kosher salt. Add a second baking sheet to prevent bottom of loaf from burning. Bake in preheated 400-degree oven for 20 minutes or until browned on top. Transfer to cooling rack. Cool slightly; serve warm or at room temperature.

Teach an Old Dog New Tricks

Serves 8

4 slices American cheese, cut into 6 strips each

8 hot dogs, slit to form a pocket

1 package Pillsbury Crescent dough

Insert 3 cheese strips in each hot dog. Center hot dog on a dough triangle. Roll dough up and over hot dog, keeping cheese side up. Place on parchment covered cookie sheet. Bake in preheated 357-degree oven for 12-15 minutes.

Mushroom Tart

Naomi Minegishi

1 frozen pie shell or pate brisee (See
recipe for Quiche Lorraine)
1 leek, thinly sliced
2 cups mushrooms, sliced
1/2 stick butter
1 tablespoon flour

1 1/2 cups Jarlsberg Swiss cheese,
grated
4 eggs
1 1/4 cups milk
1/4 teaspoon ground pepper
1/8 teaspoon ground nutmeg

Sauté leeks and mushrooms in butter. Drain. Spread mixture in prepared piecrust. Reserve some mushrooms for garnish. Sprinkle flour over mixture. In blender, mix eggs, milk, pepper and nutmeg. Pour into pie shell. Stir in cheese. Garnish with mushrooms.

Bake in preheated 400-degree oven for 15 minutes, then 300-degrees for 25 minutes. Do not overcook.

***Mother's Ham Spread**

2 cups canned ham (1-1/2 pound canned ham makes double recipe)

1/2 of a 4 1/2-ounce can pitted olives

5 tablespoons sweet pickle relish

4 to 5 eggs, hard boiled

5 tablespoons+ mayonnaise

1 1/2 teaspoons prepared mustard

pepper and paprika to taste

Using meat grinder or food processor, grind ham, olives and eggs. Add relish and mix well. Mix remaining ingredients in separate bowl. Combine mayonnaise mixture with ham mixture. Season. Chill. Good served as a sandwich or on crackers for an appetizer.

***Green Corn Quiche**

Serves 6-8

1 cup masa flour	(jack and sharp cheddar)
1/2 cup whole-wheat flour	1 can Mexi-corn
1 teaspoon sugar	1 cup thinly sliced green onions
1 can (17 oz) cream-style corn	salt
4 large eggs	Santa Barbara Black Bean & Corn
1 can (12 oz) evaporated milk	Salsa or regular salsa
1 to 3 teaspoons chili powder, to taste	
Cholula to taste	
2 cans (4 ounce each) diced green chilies	
1 can (2-1/4 ounces) sliced ripe (jalapeno) olives, drained	
2-ounce jar pimentos, diced	
2 cups shredded cheese, Mexican mix	

In bowl mix until just blended masa, whole-wheat flour, sugar and cream corn. Scrape into greased 10-inch pan with a removable bottom. Spread or pat mixture over bottom and about 3 inches up the side of pan. Bake crust in a preheated 425-degree oven for 10 minutes.

Beat eggs to blend with milk. Mix in Cholula, chili powder, olives, 1 cup cheese, Mexi-corn and ½ cup onions.

Remove crust from oven; turn temperature to 375-degrees. Pour filling to crust. Bake until filling is set; about 45 minutes (top with remaining 1 cup cheese for the last 10 minutes). Let stand for 10 minutes before serving. Cut into wedges and top with salsa and remaining green onion.

***Pizza Rustica**

Serves 4-6 (main course)

Baking with Julia (Child)

Dough:

2 cups flour
1/3 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
1 stick cold unsalted butter cut into
8 pieces
2 large eggs, lightly beaten

Filling:

1 pound whole milk ricotta
3 to 4 large eggs
1/4 cup freshly grated Pecorino
Romano cheese
1/4 pound Mozzarella, grated
1/4 pound thinly sliced prosciutto,
shredded
2 tablespoons chopped fresh parsley
1/4 teaspoon black pepper

Dough: Put flour, sugar, baking powder and salt into work owl of food processor. Pulse a few times to mix. Add butter and pulse 15-20 times, or until mixture resembles fine cornmeal. With machine running, add eggs and process

until dough forms a ball on the blade. Remove dough and knead it until smooth, 1-2 minutes. Wrap dough in plastic and set aside until needed. (Can refrigerate for up to 3 days.)

Filling: Scoop ricotta into bowl and stir until smooth with rubber spatula. Add rest of filling ingredients one at a time, stirring until each addition is incorporated and mixture is well blended.

Position rack in lower third of oven and preheat to 350-degrees. Putter a 9-inch glass pie place.

Divide dough into two pieces, one twice as large as the other. Working with larger piece, knead it into a disk and roll it out on lightly floured surface into a 12-inch circle.

Transfer dough to pie place and press it gently against bottom and sides. Trim excess dough even with the rim.

Scrape filling into pie shell and smooth top.

Knead and shape remaining dough into block and roll it into 9-inch square. Cut dough into 12 even strips. Lay 6 strips one direction, then crisscross the

remaining strips across the first. Trim ends with edge of pan and pinch to seal

Bake for 50-60 minutes (cover rim with foil after 20-30 minutes) or until crust is golden and filling is firm and slightly puffed. Transfer pie to rack and cool completely before serving.

Leftovers can be kept well covered in refrigerator for up to 4 days.

Diana's Egg Salad Sandwiches

Serves 2

4 hard boiled eggs, chopped
1 small stalk celery, peeled and
minced
1 green onion, minced
2 tablespoons mayonnaise

1 teaspoon prepared mustard
freshly ground pepper
leaf lettuce
good sandwich bread

In medium size bowl, gently mix eggs, celery and onion; set aside.

In small bowl, mix mayonnaise and mustard. Add more or less mustard to taste. Add mayonnaise mixture to egg and mix gently. Add additional mayonnaise until the mixture just holds together. Add pepper to taste. Spoon mixture onto sandwich bread and add lettuce.

HINT: if preparing ahead, put lettuce on each slice of bread with egg mixture in the middle. This will prevent the bread from getting soggy.

Panini Grilled Cheese Sandwiches

Serves 4

8 slices (1/2-inch thick) country-style sourdough bread
12 ounces Cheddar, or Jarlsberg cheese, thinly sliced
4 tablespoons butter

Add-ins: Choose one

smoked bacon, cooked

tomato slices drained on paper towels for 5 minutes

baked ham

Assemble sandwiches. Lightly brush the outside of bread with butter. Preheat Panini maker and grill until cheese is completely melted and sandwiches are brown, about 3 to 4 minutes.

Shrimp Swiss Sandwiches

Serves 4

1 pound cooked shrimp, well drained and chopped
1 - 8 ounce can crushed pineapple, drained
2 large green onions, finely sliced
2-3 stalks celery, minced

6 to 8 tablespoon mayonnaise
juice of 1/2 lemon
1/4 teaspoon curry powder
8 slices Jarlsberg Swiss cheese
4 English muffins, halved

Press excess liquid from the crushed pineapple. Mix together, shrimp, pineapple, green onions and celery.

Mix together mayonnaise, lemon juice and curry powder. Add shrimp to the mayonnaise mixture and mix well.

Scoop mixture onto English muffin halves. Top each with a slice of cheese. Broil until cheese is melted and slightly brown. Turn off oven and close oven door. Let warm another 5 minutes or until hot throughout.

Tuna Cheddar Sandwiches

Serves 4

2 large cans tuna in water, well
drained and flaked
1 - 8 ounce can crushed pineapple,
drained
2 large green onions, finely sliced

6 to 8 tablespoon mayonnaise
juice of 1/2 lemon
8 slices cheddar cheese
4 English muffins, halved

Mix together, tuna, pineapple, and green onions.

Mix together mayonnaise and lemon juice; add to tuna mixture and mix well.

Scoop mixture onto English muffin halves. Top each with a slice of cheese.

Broil until cheese is melted and slightly brown, about 5 minutes. Turn off oven and close oven door. Let warm another 5 minutes or until hot throughout.

Buffalo Chicken Panini

Serves 2

William Sonoma

Buffalo Sauce:

1 tablespoon chili sauce
1 ½ teaspoons fresh lemon juice
2 tablespoons unsalted butter,
melted
Tabasco

Blue Cheese-Celery Slaw:

2 stalks celery, thinly sliced on the
bias
3 tablespoons carrots, peeled and
grated
2 tablespoons thinly sliced green
onions

blue cheese dressing

Panini:

½ small chicken breast, skinless and
boneless
2 ounces shredded mozzarella
2 pieces ciabatta bread, each 3 ½-
inches long, halved horizontally
kosher salt
1 eggs, beaten
flour
olive oil

Buffalo Sauce: in a large bowl, whisk together chili sauce, lemon juice and Tabasco to taste. While whisking, pour in the melted butter in a slow, steady stream. Set the buffalo sauce aside.

Blue Cheese-Celery Slaw: In a bowl, combine the celery, carrots and green onion. Mix in blue cheese dressing to just moisten. Refrigerate until ready to serve.

Panini: Trim crust of bread to make ½-inch slices. Set aside.

Cut chicken breast in half horizontally; pound gently with a meat pounder to an even thickness. Season on both sides with salt and pepper.

Preheat a Panini press.

Dredge the chicken in one bowl of flour, shaking off the excess. Dip into the eggs, letting the excess drip off. Sauté the chicken in olive oil, turning once, until browned and crisp, 1 ½ to 2 minutes per side. Transfer to the paper towel-lined baking sheet and keep warm in the oven.

Sprinkle the mozzarella cheese on the bottom halves of the bread. Toss the

chicken slices in the buffalo sauce and place them on top of the cheese. Cover the sandwiches with the top halves of the bread.

Place sandwiches on the panini press, close the lid, and cook until the bread is crisp and the cheese is melted, about 4 minutes. Transfer the sandwiches to a platter. Open the sandwiches and top with the slaw. Then close the sandwiches. Serve immediately.

Hummus & Guacamole Sandwich

oat bread
lightly toasted
hummus
guacamole
lettuce leaf
herb goat cheese, room temperature
small English cucumber thinly sliced lengthwise
Roma tomatoes thinly sliced
salt and pepper

For one sandwich, spread hummus on 1 slice of bread. Spread guacamole on the other slice of bread. Add lettuce leaf. Spread goat cheese. Add cucumber and tomato slices. Season to taste with salt and pepper. Top with first slice of bread.

Tuna Salad Undone

2 servings

Alton Brown

6 to 8 ounces Ventresca canned tuna,
packed in olive oil, at room temperature
4 leaves butter lettuce, rinsed and
patted dry
2 tablespoons finely chopped shallot
2 tablespoons finely chopped red or
orange bell pepper

1 tablespoon nonpareil capers
1-2 hard boiled eggs, sliced
1/4 teaspoon black lava sea salt
1/2 lemon

Carefully remove the tuna from the can, leaving the loin pieces intact. Reserve the olive oil. Place the tuna in the refrigerator while you prepare the remaining ingredients. Divide the lettuce between 2 plates and carefully lay the tuna atop the leaves. Top with the shallot, bell pepper, capers and hard-boiled egg. Sprinkle with black lava sea salt. Drizzle the salad with the reserved olive oil and a squeeze of lemon.

